

## Potato Salad350

Number of Servings: 350 (139.11 g per serving)

Amount	Measure	Ingredient
70.00	lb	Potatoes, ckd in skin, peeled, unsalted, diced
3 1/2	cup	Oil, canola, salad & cooking industrial
3 1/2	cup	Vinegar, cider
2/3	cup	Juice, lemon, cnd/btl
1 1/2	cup	Mustard, yellow, prep
1 3/4	cup	Sugar
2/3	cup	Salt, table
113.00	ea	Eggs, hard bld, lrg
2.00	gal	Celery, fresh, diced
2 1/2	qt	Onion, white, fresh, chpd
3 1/2	Tbs	Spice, pepper, black
2 1/2	qt	Mayonnaise, light
3 1/2	cup	Relish, pickle, sweet

### Nutrients per serving

Nutrition Facts	
Serving Size (139g)	
Servings Per Container	
Amount Per Serving	
<b>Calories 160</b>	<b>Calories from Fat 60</b>
% Daily Value*	
<b>Total Fat 6g</b>	<b>9%</b>
<b>Saturated Fat 1g</b>	<b>5%</b>
<b>Trans Fat 0g</b>	
<b>Cholesterol 70mg</b>	<b>23%</b>
<b>Sodium 330mg</b>	<b>14%</b>
<b>Total Carbohydrate 22g</b>	<b>7%</b>
<b>Dietary Fiber 2g</b>	<b>8%</b>
<b>Sugars 3g</b>	
<b>Protein 4g</b>	
<b>Vitamin A 4%</b>	<b>Vitamin C 20%</b>
<b>Calcium 2%</b>	<b>Iron 4%</b>
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories 2,000 2,500
Total Fat	Less Than 65g 80g
Saturated Fat	Less Than 20g 25g
Cholesterol	Less Than 300mg 300 mg
Sodium	Less Than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

### Notes

\* 12# AP Potatoes = 10# EP

Potentially Hazardous Food. Food Safety Standards: Store and serve at 40 degrees or below.

Cook potatoes until tender. Dice while warm. Make a marinade of oil, vinegar, lemon juice and seasonings. Add to warm potatoes and mix gently. Marinate until cold, storing at 36-39 degrees F overnight.

Add eggs, celery, relish, onion and pepper to marinated potatoes. Mix lightly.

Add chilled mayonnaise. Mix carefully to blend. Chill at least 1 hour before serving. Serve with #8 scoop.

1 serving = 1/2 c

1 serving = 22 g carbohydrate = 1 1/2 Carb Serv